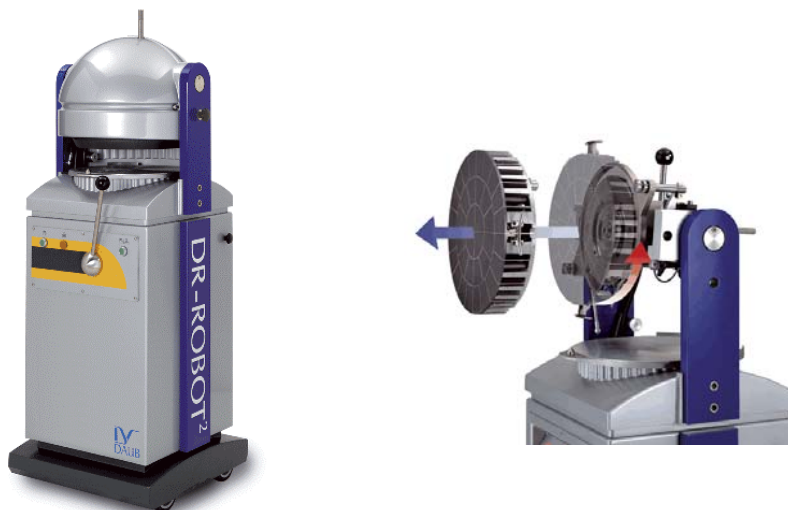
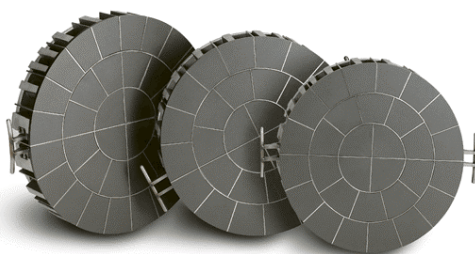


DR-ROBOT² DIVIDER ROUNDER



DR-ROBOT² is the most competitive divider rounder on the market. It offers the convenience of an automatic machine, yet at a considerable lower price. With a simple movement of the handle you can set rounding stroke and duration, with the power for dividing supplied by a hydraulic system.

Technical improvements mean a more accurate distribution of dough. The new dividing discs with Teflon coating are made of aluminium; light and easy to remove. With seven different sizes you can use the same machine for a wide variety of rolls.



One of our earlier customers, a bakery chain in Australia, did extensive testing before deciding to buy the DR-ROBOT² for all their stores. These were their remarks:

1. *Very easy to keep clean. No nooks and crannies, which encourage grime build up as in the case with other machines.*
2. *Simplicity and ease of press button / hand lever operation.*
3. *Teflon coated pressure plate to eliminate sticking.*
4. *Ease of cleaning the cutting blades and pressure plate.*
5. *No movement during operation, which causes damages to floors and walls as in other machines.*
6. *Quality of rolls, including dinner which are all evenly rounded.*

Specifications:

Available dividing discs:

Model	Divisions	Weight-range
2/30	30	25-85 gr
3/30	30	30-100 gr
3/36	36	25-85 gr
3/52	52	16-45 gr
4/14	14	130-250 gr
4/30	30	40-130 gr
4/36	36	30-110 gr

Weight range is dependent on dough consistency

Power: 1,3 kW
LxWxH: 62x62x155 cm
Weight: 380 kg

